

# SESAME BEEF ON RICE NOODLES



Magazine  
Oct. | Nov. 10

Fotos: Melanie Maps  
Chef: Alison Buechner Hojbjerg

**SERVES: 3**

## GLUTEN FREE SHRIMP WRAPS

**Ingredients:** 250g peeled shrimps • Large red chillies • Cucumber • Spring onions • Kaffir lime leaves • Sesame oil • Rice paper wraps • Fresh Mint

**Method:** Chop the kaffir leaves, chillies and spring onions into long strips • Fry in sesame oil for about 2 minutes • Add the shrimp, a little soy sauce and lime juice, and cook for a further 2-3 minutes • Allow to cool • Add the cucumber strips and chopped mint • Soak each rice wrap in water for about 30 seconds, dry on a tea towel, add a little of the filling, and wrap into parcels

## SESAME BEEF ON RICE NOODLES

**Ingredients:** 250g rice noodles • 350g beef tenderloin (or fresh tuna) • 1 cup (black) sesame seeds • Spring onions • Green and red chillies • Ginger • Fresh coriander • Peanut oil

**Method:** Boil the noodles, drain and keep warm • Coat the steaks in the sesame seeds and sear them in a frying pan • Remove, replace with roughly chopped spring onions and ginger/chilli slithers, adding a dash more oil and some lime juice • Cook for a minute or so • Slice the beef and place on the noodles • Add the spring onions • Sprinkle over with fresh coriander

## PIK NAM PLA

**Ingredients:** 5 tbsp Fish sauce • 2 tbsp Tamari soy sauce • Juice of 1 lime • 8 small green & red chillies • Freshly grated ginger • Fresh coriander

**Method:** Mix all the ingredients in a small bowl and leave to steep while you cook the rest of the meal - improves with time, so even tastier when left overnight